

ABSTRACT

The present invention relates to a non yeast-leavened fine bakery product with increased shelf life and to a process for increasing the shelf life of intermediate and high moisture fine bakery products. The fine bakery product comprises an intermediate or high moisture baked product having a water activity $a_w > 0.8$. Its surface has deposited thereon an effective amount of natamycin, which is sufficient to keep the product mould free when packaged for a storage time of 2 weeks or more at ambient temperature. In the process the outer surface of a baked product is sprayed with natamycin to deposit an effective amount of natamycin thereon, whereafter the sprayed product is packaged in a protective envelope.

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